



Rip, Scoop, Eat!

HUMMUS BOWLS

Served with two pitas (white or whole wheat)
Each additional pita \$1/piece
Gluten free pita available upon request \$2/piece

Hummus Classic \$11
Hummus with imported tahini, olive oil, and our secret sauce (gf, v)

Hummus Jaffa Style \$13
A unique, thicker style of hummus with more garlic, pine nuts, olive oil, and parsley (gf, v)

Hummus Beets \$15
Hummus with marinated beets, feta cheese, chopped walnuts, orange zest, cilantro, and balsamic reduction (gf)

Hummus Eggplant \$14
Hummus with chunky eggplant, stewed tomatoes, garlic, and tahini (gf, v)

Hummus Sabich \$16
Hummus with fried eggplant, hard-boiled egg, potato, cucumber, tomato, chopped pickles, Amba sauce, and fresh herbs (gf)

Hummus Cauliflower \$16
Hummus with roasted cauliflower, golden raisins, toasted almonds, and chives (gf)

Hummus Chicken \$16
Hummus with spiced and chopped chicken thigh and tahini (gf)

Hummus Lamb \$19
Hummus with pomegranate-braised lamb shoulder and fresh mint (gf)

Hummus Beef \$17
Hummus with Moroccan spiced ground beef, pine nuts, and tahini (gf)

SALADS

+ Add chopped chicken to any salad \$6

Large Israeli Salad \$12
Chopped cucumber, tomato, red onion, and parsley, served with lemon vinaigrette (gf, v)

Greek Salad \$17
Chopped romaine, cucumber, tomato, kalamata olives, bell pepper, and imported sheep's feta cheese (gf)

Oren's Fattoush Salad \$16
Tomato, cucumber, onion, imported sheep's feta cheese, and crushed pita chips in lemon vinaigrette

(gf) gluten free (v) vegan

Extra sauces \$.35

Kid's Menu Available
12 and under \$11

STARTERS

Bourekas \$4 each or 6 for \$20 Flakey phyllo dough with your choice of filling: mushroom, potato, or cheese	Quick-Fried Cauliflower Florets \$9 With pesto labane (gf)
Falafel (5 pieces) Green Herb or Yellow Garlic (gf, v) \$6	Sweet Potato Fries \$9 With red pepper mayo (gf)
	French Fries With ketchup (gf, v) \$6

Try a Hummus Bowl or a Sampler of Dips & Sides!

PITA SANDWICHES

Choice of white, wheat, or gluten free pita

Pita Falafel Hummus, falafel, cucumber, tomato, pickles, tahini (v)	\$14
Pita Sabich Hummus, fried eggplant, hard-boiled egg, potato, cucumber, tomato, pickles, Amba sauce, fresh herbs	\$15
Pita Chicken Grilled chicken, hummus, cucumber, tomato, pickles, tahini	\$16
Pita Chicken Schnitzel Breaded and fried chicken breast, hummus, tomato, cucumber, pickles	\$16
Pita Beef Kebab Ground beef and lamb kebab, hummus, cucumber, tomato, pickles, tahini	\$17
Pita Black Sheep Foods Lamb Plant-based lamb, hummus, tomato, cucumber, pickles (v)	\$19

ISRAELI FAVORITES

Traditional Shakshuka \$17
Two organic eggs poached over medium in our spiced tomato sauce (gf)
Served with one pita (white or whole wheat)
+ Turkey sausage \$4.95
+ Mozzarella and pesto \$3.50

Schnitzel de Noir \$25
Breaded and fried chicken breast, mashed sweet potatoes, green beans sautéed in garlic, and Dijon mustard

Rice Bowl
Turmeric spiced Basmati rice simmered with tomatoes, garlic, onions, mint, parsley, and tahini. (gf)
• With falafel (gf, v) \$16
• With vegetable skewer (gf, v) \$16
• With chicken skewer (gf) \$17
• With beef kebab (gf) \$18

GRILLED ENTRÉES

Includes your choice of two sides or dips (+\$3.50 for Cauliflower or Sweet Potato Fries as one of your two choices)
Served with one pita (white or whole wheat)
Each additional pita \$1/piece GF \$2/piece

Chicken Skewer \$24
All-natural chicken thigh with secret spice blend (gf)

Beef Kebab \$25
All-natural ground beef and lamb with blended herbs and garlic, drizzled with tahini (gf)

Vegetable Skewer \$21
Onions, tomatoes, red bell peppers, eggplant, and mushrooms (gf, v)

Black Sheep Foods Lamb Kebab \$26
Plant-based lamb, spices, mint, lemon zest (gf, v)

+ add á la carte:
Chicken Skewer \$13
Beef Kebab \$14
Vegetable Skewer \$12
Plant-Based Lamb Kebab \$15
Chicken Schnitzels (2 pieces) \$13

DIPS & SIDES

Sampler Dish \$18
A taste of our favorites marked * below (no subs please) (gf)
Not available for Take-Out
Served with two pitas (white or whole wheat)
Each additional pita \$1/piece
Gluten free pita available – \$2/piece

1 for \$6 / 2 for \$10 / 3 for \$13

DIPS

Small Hummus
A side portion of the classic (gf, v)
Small Jaffa-Style Hummus
Side portion of thick hummus (gf, v)

* **Babaganoush Eggplant**
Fire-roasted eggplant mashed with tahini, garlic, and cilantro (gf, v)

* **Greek Style Eggplant**
A puree of eggplant, tomato, dill, parsley, and garlic (gf, v)

* **Romanian Eggplant**
Fire-roasted eggplant mashed with red bell peppers, lemon, cilantro, and garlic (gf, v)

Chunky Eggplant
Chunky eggplant stewed with tomatoes and garlic (gf, v)

Oren's Eggplant
Fried eggplant, spices, caramelized onion, egg, and chicken stock (gf)

* **Labane**
Strained yogurt cheese topped with za'atar, tomatoes, and olive oil (gf)

Basmati Rice
Turmeric spiced Basmati rice (gf, v)

SIDES

Small Israeli Salad
Chopped cucumber, tomato, onions, parsley, lemon, and olive oil (gf, v)

Falafel
Choice of Green Herb or Yellow Garlic (5 pieces) (gf, v)

* **Marinated Beets**
Steamed beets in apple cider cilantro vinaigrette (gf, v)

Traditional Tabouli
Bulgur, cucumber, tomatoes, herbs, olive oil, and lemon juice (v)

* **Moroccan Carrots**
Steamed, sliced carrots with olive oil, garlic, and Schug spice (gf, v)

Pickles & Olives
Imported brined pickles and green olives (gf, v)

ver 10.2022

WiFi password: abuhassan
www.orens hummus.com

GRAB & GO

Share the love - Take home our wonderful packed food and share it with loved ones

Buy three, get the fourth FREE!*
*8 oz. only

DIPS

8 oz. includes 1 pita / 16 oz. includes 2 pitas

Hummus (gf, v)	\$7 8 oz. / \$13 16 oz.
Jaffa Style Hummus (gf, v)	\$8 / \$15
Romanian Eggplant 8 oz. (gf, v)	\$9
Babaganoush Eggplant 8 oz. (gf, v)	\$9
Oren's Eggplant 8 oz. (gf)	\$9
Greek Style Eggplant 8 oz. (gf, v)	\$9
Chunky Eggplant 8 oz. (gf, v)	\$9
Labane 8 oz. (gf)	\$7

SIDES

8 oz. Does not include pita

Marinated Beets (gf, v)	
Moroccan Carrots (gf, v)	
Pickles & Olives (gf, v)	

HOMEMADE SAUCES

4 oz. bottles – Does not include pita

Green Harissa Sauce (gf, v)	\$5
Red Chili Garlic Sauce (gf, v)	
Tahini Sauce (gf, v)	
Tahini Balsamic Dressing (gf, v)	

DESSERTS & BAKED GOODS

Chocolate Mousse	\$8
Traditional Malabi	\$8
Baklava (2 pieces)	\$8
Chocolate Babka	\$8
Irving's Challah (Fridays only)	\$8
Bourekas (mushroom, potato, or cheese)	\$4 each 6 for \$20
Pita (white or whole wheat)	\$1
Gluten Free Pita	\$2

(gf) gluten free (v) vegan

FRESH PITA BAKED
EACH DAY with **NO PRESERVATIVES**

We import the following specially from Israel:

Tahini • Spices • Olives... & Knowledge

NON-ALCOHOLIC

Homemade Mint Lemonade	\$5
Freshly squeezed lemonade with mint leaves, free refills	
Fresh Brewed Iced Tea	\$5
Samovar black tea brewed daily, free refills	
Israeli Malt	\$6
Non-alcoholic black beer	
San Pellegrino Sparkling Waters (11 oz.)	\$4
Ask your server for available flavors	
PathWater (still, 600 ml)	\$6
Soda Fountain - Free refills	\$3
Apple Juice	\$2

COFFEE & TEA

Turkish Coffee	\$4
Imported from Israel	
Nescafe	\$2
Imported from Israel	
Flying Goat Pressed Coffee	\$7
Regular or Decaf	
Hot Mint Tea	\$2
Fresh mint leaves steeped in hot water	

SAMOVAR LOOSE LEAF TEAS

Individually steeped and served by the pot – \$5 each

English Breakfast	
Jasmine Green	
Chamomile Twist (herbal)	
Turmeric Spice (herbal)	

We offer **catering packages** for every event. Visit us online or contact our catering coordinator at:

catering@orens hummus.com
(650) 204-0017

We believe food should be fresh, healthy, and tasty! That is why we follow five guiding principles:

AUTHENTIC – Many of our ingredients are imported from Israel.

FRESH – Our hummus and pita are prepared fresh throughout the day.

HEALTHY – We use the best natural ingredients with no preservatives.

CONVENIENT – We are open everyday and serve until late!

SUSTAINABLE – We recycle everything we can – from oil to paper products.

WINE & BEER

WHITE WINE (glass/bottle)

Mt. Hermon	\$10/\$40
Chardonnay/Sauvignon Blanc Blend	
Medium bodied, apples, floral	
Galilee, Israel	
William Hill	\$12/\$48
Sauvignon Blanc	
Light bodied, citrus, crisp	
Estate Winery, North Coast, CA	
Foxen	\$15/\$60
Chenin Blanc	
Medium bodied, pears, spice	
Ernesto Wickenden Vineyard	
Santa Maria Valley, CA	

Kokomo	\$15/\$60
Chardonnay	
Full bodied, tropical fruit, oaked	
Russian River Valley, CA	

ROSÉ WINE

Angels & Cowboys	\$12/\$48
Light bodied, peaches, floral	
Sonoma County, CA	

RED WINE

Mt. Hermon	\$10/\$40
Red Blend (Syrah, Tempranillo, Sangiovese, Tinto Cao)	
Medium bodied, dark berries, earthy	
Galilee, Israel	

The Paring	\$15/\$60
Pinot Noir	
Medium bodied, red berries, velvety	
Santa Rita Hills, CA	

Decoy	\$11/\$44
Merlot	
Full bodied, juicy, luscious	
Sonoma County, CA	

Brochelle	\$16/\$64
Zinfandel	
Full bodied, black cherry, jammy	
Paso Robles, CA	

Block Nine	\$11/\$44
Cabernet Sauvignon	
Full bodied, blackberry, licorice	
Caiden's Vineyard, CA	

Decoy	\$15/\$60
Cabernet Sauvignon	
Full bodied, ripe plum, oaked	
Sonoma County, CA	

BEER

Calicraft	\$7 each
Coast Kölsch	
GoldStar	
Israeli Lager	
Miller High Life	
American Lager	
Lagunitas	
A Little Sumpin' Sumpin', IPA	
Hop Valley	
Stash Panda, Hazy IPA	
Blue Moon	
Belgian White	

Ask us about our seasonal wine & beer selections



Order for Pick up or Delivery and receive special discounts with our app



Proudly supporting local agriculture as a member of CAFF



Helping to alleviate hunger by donating to Bay Area Food Runners



Member of the California Farmers Market Association

CUPERTINO 19419 Stevens Creek Blvd. (408) 982-5237

LOS GATOS #1 N. Santa Cruz Avenue (408) 344-6736

PALO ALTO 261 University Ave. (650) 752-6492

MOUNTAIN VIEW 126 Castro St. (650) 938-6736

SAN FRANCISCO 71 3rd St. (415) 915-6736

www.orens hummus.com

A 3% living wage surcharge (5% in S.F.) will be added to all purchases. 100% of this surcharge is used to support living wages and health insurance for our employees. Thank you for your support.

Not all ingredients are listed, so please let us know about any allergies. Consuming raw or undercooked meats, poultry, eggs, or milk may increase your risk of food-borne illness. Olives may contain pits. While many of our items are gluten free, there is always a possibility of trace amounts of cross-contamination with ingredients containing gluten. We promise to do our best, but please consider this when ordering from our menu.

Maximum 2 credit cards per table. 18% gratuity on 6 guests or more.
Corkage fee \$22. Outside dessert fee \$1.50 /person.